

À la Carte Menu

Executive Chef Juan Quintero

I believe in beauty, in the gesture of picking a vegetable from the plant just a few minutes before cooking it, and I would like you to experience this beauty in the dishes we serve.
The land that gives us such excellent quality produce is our guide in the quest for a special balance between elegance and simplicity. I would like your experience at the table to be a moment of immense happiness and hope that the aromas of each dish will always speak to you of us, telling the story of the flavours and authenticity of the ingredients found in this region.
Cooking is an act of love and this is the experience that we would like to transmit with our dishes, the love that we cultivate every day for good food and Tuscany.

Chef Juan Quintero



I Miei Piatti del Cuore

4 courses menu — € 90

Le novità 2020

7 tastings — € 135

Between the Sea and Our Garden
Baby Squids and Hearts of Palm
Black Kale Ravioli
Chianti Rice
Tubers in Tuscan Clay à la Royale
Lamb with Eggplants and Citron
Caperflowers, Almonds and Saffron from Val d'Orcia
Petit Four

Wine pairing

€ 75

Including 2 San Felice Rarities

€ 120



Enrico Bartolini

To Start

Scampi with Aurora Sauce (GF)

€ 43

Baby Squids in Mild “Cacciucco” (GF)

€ 39

Beef Carpaccio with Tirreno Scents (GF)

€ 35

I Primi

Black Kale Ravioli, String Beans and Yellow Curry (V)

€ 30

Spaghettoni, San Rossore Pine Nuts and Sea Urchins

€ 38

Chianti Rice, Wild Boar, Olives and Cypress

€ 35

Secondi

Sea Bream in Lemon Leaf, Trumpet Zucchini and Wild Fennel (GF)

€ 46 — *min 2 people*

Roasted Pigeon, Porcini Mushrooms and Nutmeg / (GFVA)

€ 44

Lamb with Eggplants and Citron (GF)

€ 40

Sweet Kitchen

Caperflowers, Almonds and Saffron from Val d’Orcia (GF)

€ 18

Coffee Soufflé with Candied Citron Stracciatella

€ 18

Caramel Pine Cone, Grapefruit and Rum

€ 16

(GF) = Gluten Free / (GFVA) = Gluten Free version available
(V) = Vegetarian / (VVA) = Vegetarian and/or Vegan version available

Prices in €, VAT and service included.

The dishes or ingredients shown on the menu are frozen or frozen at the origin by the manufacturer or are subjected to on-site abatement at a negative temperature to guarantee their quality and safety, as described in the procedures of the Haccp Plan pursuant to EC Regulation 852/04.
For allergies or specific intolerances, please contact the staff. Certain dishes or beverages may contain one or more of the 14 allergens designated by EU Regulation n.1169/2011. For further information on ingredients and allergens, please consult the appropriate documentation that will be provided by our staff.



Enrico Bartolini